

# New York Style Pizza

Make authentic New York style pizza at home with thin, crispy crust and classic tomato sauce. Easy recipe with step-by-step instructions.

10 min

PREP

10 min

COOK

20 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

New York Style Pizza

## Ingredients

- 3 cup tomato
- 2 tbsp olive oil
- 1 tbsp granulated sugar
- 2 clove garlic
- 2 cup mozzarella cheese
- 1 tsp oregano
- 1 tsp basil
- 1 tsp salt
- 1 tsp black pepper

## Instructions

### 1 Prepare the dough

Combine 1 cup warm water (40-43°C/105-110°F) with 1 teaspoon sugar in a small bowl. Sprinkle 1 packet active dry yeast over the surface and let stand for 5 minutes until foamy and bubbling.

### 2 Mix 3 cups bread flour and 1 teaspoon salt in a large bowl. Add the yeast mixture and 2 tablespoons olive oil, stirring until a shaggy dough forms.

### 3 Turn dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic - the dough should spring back when poked. Place in an oiled bowl, cover with damp towel, and let rise in a warm place for 2 hours until doubled in size.

### 4 Make the sauce

Combine 2 cups crushed tomatoes, 2 minced garlic cloves, 1 teaspoon dried oregano, 1 teaspoon salt, and 1 tablespoon olive oil in a bowl. Mix thoroughly and set aside.

### 5 Prepare for baking

Place a pizza stone or inverted baking sheet on the bottom oven rack and preheat to 260°C (500°F) for at least 30 minutes before baking.

### 6 Shape the dough

Punch down risen dough and turn onto lightly floured parchment paper. Stretch and shape into a 35cm (14-inch) circle, keeping the edges slightly thicker than the center to form a crust.

- 7 Assemble the pizza**  
Brush the outer crust edges with olive oil. Spread a thin, even layer of sauce over the dough, leaving a 2.5cm (1-inch) border for the crust.
- 8** Sprinkle 2 cups freshly grated mozzarella cheese evenly over the sauce, avoiding the crust edges.
- 9 Bake the pizza**  
Carefully transfer the pizza on parchment paper to the preheated stone or baking sheet. Bake for 10-12 minutes until the crust is golden brown and the cheese is bubbling with light brown spots.
- 10** Remove from oven and let cool for 2 minutes to set. Cut into 8 triangular slices and serve immediately while hot.

## Tips

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Use cold water when making the dough, as it slows yeast activity and allows for better gluten development during the long mixing process.

Let the dough come to room temperature for at least 2 hours before stretching, as cold dough will spring back and resist shaping.

Apply sauce with a light hand – too much will make the crust soggy and prevent proper browning on the bottom.

Grate your own mozzarella from a block rather than buying pre-shredded, which contains anti-caking agents that prevent smooth melting.

Preheat your pizza stone or baking sheet in the oven for at least 30 minutes at 500°F to ensure maximum heat transfer to the crust.

Dust your work surface with semolina flour or cornmeal instead of regular flour to prevent sticking and add texture to the bottom crust.

If the dough tears while stretching, let it rest for 10 minutes to allow the gluten to relax, then try again more gently.

Place the pizza on the bottom rack of your oven for maximum bottom heat and crispier crust development.